

**Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (Previously Presented): A method for thawing frozen ground fish meat which comprises milling a frozen ground fish meat mass to a uniform particle size in the absence of partial thawing at  $-15^{\circ}\text{C}$  or below, and then thawing without shearing the ground fish meat mass by elevating the temperature.

Claim 2 (Canceled)

Claim 3 (Previously Presented): The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is first crushed and then uniformly milled.

Claim 4 (Original): The thawing method as claimed in Claim 1, wherein said frozen ground fish meat mass is milled into pieces of 20 mm or less in size.

Claim 5 (Original): The thawing method as claim in Claim 4, wherein said frozen ground fish meat mass is milled into pieces of 3 to 10 mm in size.

Claim 6 (Previously Presented): The thawing method as claimed in claim 1, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 7 (Currently Amended): A process for producing materials for fish paste products which involves the ~~step~~ steps of milling a frozen ground fish meat mass to a uniform

particle size at -15°C or below; thawing said milled particles without shearing the ground fish meat mass by elevating the temperature to give a ground fish meat; and mixing under stirring said ground fish meat together with additives with the use of a pin mixer, wherein said additives include at least one of a seasoning, starch, sugar, and a polyphosphate.

Claim 8 (Currently Amended): A process for producing kamaboko which comprises:

molding a material for fish paste products, which material has been produced by milling a frozen ground fish meat mass in a ~~substantially-uniform manner~~ at -15°C or below, thawing the milled fish meat by elevating the temperature to give a ground fish meat, and mixing under stirring said ground fish meat together with additives using a pin mixer to form a molded product,

passing electric current through the molded product, ~~this thus~~ heating the molded product due to the electrical resistance within the molded product,

subjecting the molded product to suwari gelation by heating for a definite time, and

then further heating the molded product.

Claim 9 (Original): The process for producing kamaboko as claimed in Claim 8, wherein the heating following the suwari gelation is also carried out by passing electric current therethrough and thus heating the molded products due to the electrical resistance within the same.

Claim 10 (Previously Presented): The thawing method as claimed in claim 3, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 11 (Previously Presented): The thawing method as claimed in claim 4, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 12 (Previously Presented): The thawing method as claimed in claim 5, wherein milled frozen ground fish meat is thawed by elevating temperature without mashing.

Claim 13 (Previously Presented): The method according to claim 1, wherein said particles of substantially uniform size are thawed in the absence of additives.

Claim 14 (Previously Presented): The process according to claim 7 wherein said particles of uniform size are thawed in the absence of additives.

Claim 15 (Canceled)

Claim 16 (Canceled)